

Refreshing & Easy Mai Tai Recipe for Any Occasion

Discover the Ultimate Island Vibe in a Glass

Looking for the perfect tropical drink to impress your guests or unwind after a long day? The **Mai Tai recipe** is your go-to cocktail. With its vibrant citrus notes, nutty sweetness, and bold rum base, the Mai Tai captures the spirit of the islands in every sip.

A Brief History of the Mai Tai

The **Mai Tai recipe** was first crafted in California during the tiki craze of the 1940s. Though there's still some debate about who invented it—Trader Vic or Don the Beachcomber—what's certain is that this cocktail quickly became a staple of beach parties and exotic getaways.

Ingredients for a Classic Mai Tai

To recreate a truly authentic [Mai Tai recipe](#), you'll need these essentials:

- 2 oz aged Jamaican rum
- 1/2 oz orange curaçao
- 3/4 oz fresh lime juice
- 1/2 oz orgeat syrup
- 1/4 oz simple syrup
- Ice (preferably crushed)
- Garnish: mint sprig and lime wedge

How to Make a Mai Tai – The Easy Way

1. Shake It All Together

Add all liquid ingredients to a shaker with ice. Shake well until the mixture is chilled.

2. Serve With Style

Pour over crushed ice in a rocks glass. For a visual flair, float a bit of dark rum on top.

3. Garnish and Enjoy

Top with a mint sprig and lime wedge for that tropical touch. Your **Mai Tai recipe** is now ready to enjoy!

Creative Variations to Try

- **Pineapple Twist:** Add a splash of pineapple juice for a fruitier take.
- **Spiced Rum Mai Tai:** Swap the aged rum for spiced rum to give your **Mai Tai recipe** a bold new edge.
- **Frozen Mai Tai:** Blend all the ingredients with ice for a frozen version of the classic.

Conclusion

With this easy-to-follow [Mai Tai recipe](#), you can turn any moment into a mini vacation. Whether you're poolside, on the patio, or just dreaming of palm trees, this tropical drink is always a crowd-pleaser.